

Appetizer 前菜



A1
Cucumber in Spicy Sauce
手拍黃瓜

Soup 湯類



S02
Braised Beef Brisket with Thin Rice Noodles in Soup
牛腩湯米粉



S03
*Wonton Noodle Soup
雲吞麵

Tim Ho Wan 添好運

香港味道

DIM SUM SPECIALISTS

Steamed 蒸點



S1
Steamed Beef Balls with Bean Curd Skin
陳皮牛肉球



S2
*Steamed Dumplings with Shrimp and Chives
鮮蝦韭菜餃



S3
Steamed Pork Spare Rib with Black Bean Sauce
豉汁蒸排骨



S4
Sticky Rice in Lotus Leaf
古法糯米雞



S5
*Steamed Bean Curd with Shrimp, Meat and Vegetable
美味炆鮮竹卷



S10
*Steamed Egg Cake
香滑馬拉糕

Steamed 蒸點



S6
*Steamed Shrimp Dumplings (Har Gow)
晶瑩鮮蝦餃

Baked 焗點



B1
*Baked BBQ Pork Buns (3 pieces)
酥皮焗叉燒包 3個

Steamed 蒸點



S7
*Steamed Pork Dumplings with Shrimp (Siu Mai)
鮮蝦燒賣皇

Congee 粥品



C1
*Congee with Pork and Preserved Egg
金銀蛋瘦肉粥

Blanched 白灼



BL1
Blanched Lettuce
白灼生菜



BL2
Blanched Chinese Broccoli with Fried Garlic
蒜蓉芥蘭



S13
*Wontons in Hot and Spicy Sauce
紅油抄手



BR1
*Braised Chicken Feet with Abalone Sauce and Peanut
美味鮑汁鳳爪



BR3
Braised Beef Brisket with Turnip (Daikon)
柱侯蘿蔔牛坑腩



RR1
Steamed Rice Roll with BBQ Pork
蜜味叉燒腸



RR2
Steamed Rice Roll with Minced Beef
免治牛肉腸



RR3
*Steamed Rice Roll with Shrimp and Chinese Chives
韭黃鮮蝦腸

Pan Fried 煎點



PF1
*Pan Fried Turnip Cake
香煎臘味蘿蔔糕



PF2
Pan Fried Noodles
豉油皇炒麵



PF5
*Fried Rice with BBQ Pork and Shrimp
鮮蝦揚州炒飯



PF6
Pan Fried Noodles with BBQ Pork
豉油皇叉燒炒麵



R3
*Steamed Rice with Minced Beef and Pan Fried Egg
煎蛋牛肉飯



R6
Steamed Rice with Chicken, Shiitake Mushroom and Sausage
臘腸香菇滑雞飯

Deep Fried 煎炸點



F1
*Deep Fried Dumplings with Pork and Dried Shrimp
家鄉鹹水角



F2
*Deep Fried Spring Roll with Egg White and Shrimp
蛋白蝦春卷



F3
*Deep Fried Eggplant with Shrimp
百花煎釀茄子

Dessert 甜品



D1
Sweet Osmanthus Jelly with Goji Berries
杞子桂花糕



D6
*Lava Custard Sesame Ball
流沙奶皇煎堆



D7
*Sweet Taro Cream with Coconut and Sago
香芋西米露

Beverage Menu 飲料

Beer

Bottled	
Tsingtao	\$6
Corona	\$6
Sapporo	\$6
Shiner Bock	\$6
Bud Light	\$5

Draft

Kirin	\$6
Seasonal Selection	\$6
Stella	\$6
Michelob Ultra	\$5

Sake

House Sake (Hot /Chilled)	\$6
Nigori (375ml)	(bottle) \$20
Junmai Daiginjo (300ml)	(bottle) \$23

Cocktail

Sake Bomb	\$5
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Wine / Plum Wine

Red	
Cabernet Sauvignon	(glass) \$8, (bottle) \$28
Merlot	(glass) \$8, (bottle) \$28
White	
Chardonnay	(glass) \$8, (bottle) \$28
Sauvignon Blanc	(glass) \$8, (bottle) \$28
Plum Wine	
Plum Wine	(glass) \$8, (bottle) \$28

Specialties *non-alcoholic

Tim Ho Wan Mango Slush	\$6
Hong Kong Milk Tea (Iced)	\$6
Hong Kong Coffee Milk Tea (Iced)	\$6
Honey Lemon Tea (Iced)	\$6
Honey Chrysanthemum Tea (Iced)	\$6

Other Non-alcoholic Beverages

Soda (Coke, Diet Coke, Sprite, Dr. Pepper, Root Beer)	\$2.5
Lemonade	\$2.5
Iced Tea	\$2.5
Bottled Water	\$2
Sparkling Water	\$5

Hot Tea *served in a pot

House Tea	
Pu-Erh (普洱茶)	\$2.5 / person
Premium Tea	
Jasmine Tea (茉莉花茶)	\$7 / pot
Green Tea (綠茶)	\$7 / pot
Oolong Tea (烏龍茶)	\$7 / pot
Chrysanthemum Tea (菊花茶) *naturally caffeine-free	\$7 / pot



Katy

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V = Vegetarian Option

Please advise your server if you have any food allergy. Items with asterisk (*) contain one or more of the following ingredients: Dairy product, Peanut and/or Shrimp. We prepare and serve products that may contain milk, eggs, soybeans, wheat or other allergens. While a particular food may not contain one of these allergens, we cannot guarantee that any of our products are free from cross contact with allergens as our products may be prepared on the same equipment and in the same kitchen area as those that do.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

An 18% gratuity is suggested for parties of 6 or more

Steamed | 蒸點

- S1** Steamed Beef Balls with Bean Curd Skin
陳皮牛肉球
- S2** *Steamed Dumplings with Shrimp and Chives
鮮蝦韭菜餃
- S3** Steamed Pork Spare Rib with Black Bean Sauce
豉汁蒸排骨
- S5** *Steamed Bean Curd with Shrimp, Meat and Vegetable
美味炆鮮竹卷
- S10** *Steamed Egg Cake
香滑馬拉糕 **V**
- S13** *Wontons in Hot and Spicy Sauce
紅油抄手

Braised | 燜品

- BR1** *Braised Chicken Feet with Abalone Sauce and Peanut
美味鮑汁鳳爪

Pan Fried | 煎點

- PF1** *Pan Fried Turnip Cake
香煎臘味蘿蔔糕
- PF2** Pan Fried Noodles
豉油皇炒麵 **V**

Steamed Rice | 盅頭飯點

- R3** *Steamed Rice with Minced Beef and Pan Fried Egg
煎蛋牛肉飯
- R6** Steamed Rice with Chicken, Shiitake Mushroom and Sausage
臘腸香菇滑雞飯

Steamed Rice Roll | 腸粉

- RR1** Steamed Rice Roll with BBQ Pork
蜜味叉燒腸
- RR2** Steamed Rice Roll with Minced Beef
免治牛肉腸
- RR3** *Steamed Rice Roll with Shrimp and Chinese Chives
韭黃鮮蝦腸

Blanched | 白灼

- BL1** Blanched Lettuce
白灼生菜 **V**
- BL2** Blanched Chinese Broccoli with Fried Garlic
蒜蓉芥蘭 **V**

Deep Fried | 煎炸點

- F1** *Deep Fried Dumplings with Pork and Dried Shrimp
家鄉鹹水角
- F2** *Deep Fried Spring Roll with Egg White and Shrimp
蛋白蝦春卷
- F3** *Deep Fried Eggplant with Shrimp
百花煎釀茄子

Congee | 粥品

- C1** *Congee with Pork and Preserved Egg
金銀蛋瘦肉粥

Dessert | 甜品

- D1** Sweet Osmanthus Jelly with Goji Berries
杞子桂花糕
- D6** *Lava Custard Sesame Ball
流沙奶皇煎堆
- D7** *Sweet Taro Cream with Coconut and Sago
香芋西米露 **V**

Steamed | 蒸點 **S7**



*Steamed Pork Dumplings with Shrimp (Siu Mai)
鮮蝦燒賣皇

Soup | 湯類 **S03**



*Wonton Noodle Soup
雲吞麵

Pan Fried | 煎點 **PF7**



Garlic Green Beans
蒜蓉四季豆 **V**

Braised | 燜品 **BR3**



Braised Beef Brisket with Turnip (Daikon)
柱侯蘿蔔牛坑腩

Steamed | 蒸點 **S6**



*Steamed Shrimp Dumplings (Har Gow)
晶瑩鮮蝦餃

Appetizer | 前菜 **A2**



Hot & Spicy Sesame Steamed Chicken (Served Cold)
麻香口水雞

Steamed | 蒸點 **S16**



*Steamed Maine Lobster
清蒸龍蝦

Pan Fried | 煎點 **PF5**



*Fried Rice with BBQ Pork and Shrimp
鮮蝦揚州炒飯

Braised | 燜品 **BR4**



Braised Beef Brisket with Noodles
原汁牛腩乾撈麵

Steamed | 蒸點 **S17**



Classic Steamed Seabass
清蒸石斑

Steamed | 蒸點 **S18**



*Steamed Garlic Shrimp
蒜蓉蒸蝦

Appetizer | 前菜 **A1**



Cucumber in Spicy Sauce
手拍黃瓜

Pan Fried | 煎點 **PF6**



Pan Fried Noodles with BBQ Pork
豉油皇叉燒炒麵

Soup | 湯類 **S02**



Braised Beef Brisket with Thin Rice Noodles in Soup
牛腩湯米粉

Steamed | 蒸點 **S4**



Sticky Rice in Lotus Leaf
古法糯米雞

Baked | 焗點 **B1**



*Baked BBQ Pork Buns (3 pieces)
酥皮焗叉燒包 3個

Beverage Menu | 飲料

Beer

Bottled	
Tsingtao	\$6
Corona	\$6
Sapporo	\$6
Shiner Bock	\$6
Bud Light	\$5
Draft	
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*naturally caffeine-free	

